Salvis Combi-Steamer Easy Evo 06
All Electric and Gas Units

SCS 1/1 SEP
SCS 1/1 SGP

SCS 1/1 LEP
SCS 1/1 LGP

SCS 1/1 HEP
SCS 1/1 HGP

SCS 2/1 LEP
SCS 2/1 LGP

SCS 2/1 HEP
SCS 2/1 HGP

Operating Instructions

SALVIS AG CH-4665 Oftringen www.salvis.ch

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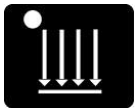
Dear Customer

Please do read these operation instructions carefully, before starting to work with the Combi-Steamer.
They contain important information on correct installation and operation.

Functional method

Combi-Steamers work, depending on the cooking mode selected, with steam, Combi-Steam (combining the two media hot air and steam) or convection (hot circulating air).
The Combi-Steamer allows preparing all food items carefully, economically and simultaneously.

Cooking Modes

	Steaming	Steaming is the best, most delicate and protective cooking mode. Food is cooked gently in a constant temperature, surrounded by steam.
	Combi-Cooking	A combination of the two modes steaming and convection. This means less shrinkage especially with large roasts.
	Convection	The convection cooking mode is suitable for cooking all food which should be crispy and brown. Roasting, grilling, baking.

SPS-System (Steam Protection System)

Shortly before cooking ends, the steam remaining in the cooking chamber is exhausted.
Therefore little or no steam will escape when the door is opened.

1. Hints on operational safety

Use for intended purpose

The appliance shall only be used for its intended purpose, namely the professional preparation of food.

Installation

Follow the local regulations of the electricity supply companies and observe the instructions for the installation of kitchen equipment in accordance with the actual standard specifications. Electrical connection must be performed by an approved electrician.

Do not install the appliance near to heat sources.
Keep sufficient clearance, minimum clearance to side and back walls 50 mm.
In case of an installation next to materials that are sensitive to heat or even might catch fire, make sure to observe the existing fire protection regulations.
Make sure not to block the air exhaust pipe.
If a water softener is installed, follow the installation and operating instructions for the unit.
Pay attention to connect correctly to hard and soft water.

Operation

Caution: The outer surfaces become hot in operation !

The Combi-Steamer shall only be operated
- by trained staff
- for its intended purpose, as outlined in this operation manual
- when there are no defects

Danger of burning: When opening the oven door hot air and steam escape.

Caution! Hot fluid in container
CAUTION**!** When loading containers with liquids or cooking good which becomes liquid during cooking do not use higher levels than such where you can look into the inserted containers.

If the protecting glass cover of the illumination is defective, the appliance shall not be started. Call the after-sales service.

In case of operating trouble, disconnect the Combi-Steamer from mains, close water tap and call the after-sales service.

Repair and maintenance work on the unit shall only be performed by technical service personnel trained by Salvis. Please call the factory and ask for name and address of a competent after-sales service.

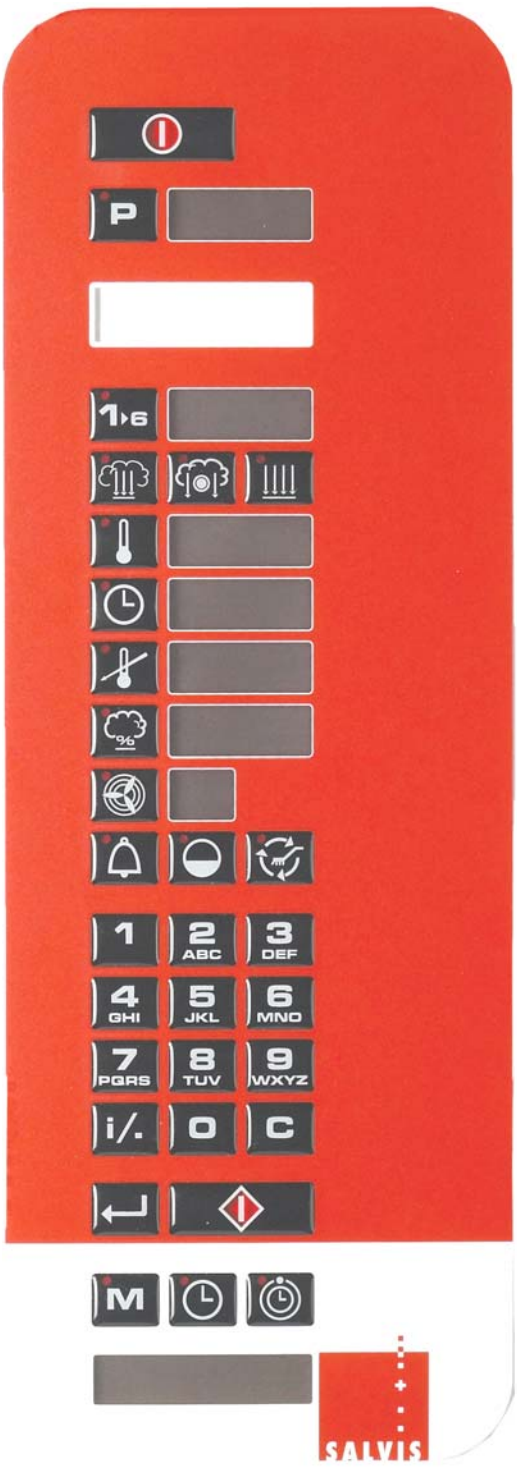
Do not use a water hose or a high pressure sprayer on outer surfaces.
A water jet may damage parts of the appliance or else get in contact with electric live parts. DANGER! personal injury caused by an electric shock.

To avoid accidents the door lock must be removed when dismantling and destroying the appliance.

Noise level

The emission value of the noise level is less than 70 dB (A).

2.1 Panel with keys / display



2.2 General operating states

- Cooking does not commence until the door is closed.
- If a cooking process is active “run-Program No-run” / resp. “AQA” appears in the program display.
- Fan, cooking compartment heating and water injection are switched off when the door is opened. The cooking time is stopped, the running process is interrupted. The P-display indicates three bars flashing. After the door is closed, cooking continues from the point of interruption.

2.3 Switching on / off

Press Switch appliance on/off. The software version is shown in the text field. An entry can be made once the 5 LEDs are flashing.
It is then possible to work manually or with programs.

2.4 Working with programs

Press LED lights. The last selected program is displayed.

Press LED flashes. 0 is displayed. Enter the desired program number with the numeric keypad. 289 program locations are available.
See program register in the cooking manual.

Press Appliance starts; the display alternately indicates the program number with "run" and "AQA", when not working with the core temperature sensor. "AQA" Automatic Quantity Adjustment. The cooking time only starts to run when the temperature has reached 10°C under the entered value. In this moment "AQA" is no more displayed.

2.4.1 Changing a program

Press Select program number. Change desired values.

Press Enter program number.

Press Now you can change the text.

Press All changes are saved.

2.4.2 Deleting a program

Press Enter program to be deleted and confirm with .

Press to delete

Press LED flashes. Enter program number again.

Press Confirm.

2.4.3 Writing a new program

Press Switch on appliance

Press The last selected program is displayed.

Press P — LED flashes. 0 is displayed. Entry of a vacant program number.
Search for vacant and occupied program locations:

vacant, press M and 0

occupied, press M and 1

Press 1-6 — Phase 1 is displayed. Entry of all desired values for the 1st phase.
Confirm with ↵.

Press 🔔 — to activate the buzzer between two phases.

Press ↵ — to terminate.

Press 1-6 then 2 ABC — enter phase 2 identical to phase 1.
The program can have up to 6 cooking phases.

Press M — Enter program number.

Press ↵ — The cursor flashes in the text field. A text of up to a max.16 characters can now be entered with the keypad.
Text entry: by rapid pressing of the letter key it is possible to enter e.g. A; B; C; 2; a or M; N; O; 6; o, etc.
For spaces use the 0-key
Return with the C-key

Press ↵ — All entries are saved. Display in operation:
Total time of all phases, simultaneous pressing of 6 MNO + 9 WXYZ.
Last run time of the cooking program, simultaneous pressing of 6 MNO + 3 DEF.

2.4.4 Blocking programs

Press P — Enter program number.

Press M and P — simultaneously. "Program block" appears in the text field.

Press 7,4,1 and ↵ — A dot appears after the program number.
When a program is barred, the values cannot be changed and saved.

2.4.5 Unblocking programs

Press P — Enter program number.

Press M and P — simultaneously. "Program block" appears in the text field.

Press 7, 8, 9 and ↵ — The dot disappears after the program number.

2.5 Manual operating

Press ⏻ — Switch on appliance.
The entry can be made once the LEDs are flashing.

By selecting a cooking climate you access manual mode.
All functions are available for selection.
Working with cooking phases is not possible.
The buzzer sounds on completion of the cooking process.

2.5.1 Steaming

Press LED lights. 99°C appears in the temperature display; automatic basic setting temperature range 30 - 130°C.

2.5.2 Combi steaming

Press LED lights. 130°C appears in the temperature display; automatic basic setting.

2.5.3 Hot air

Press LED lights. 150°C appears in the temperature display; automatic basic setting.

2.5.4 Temperature selection

Press LED lights. Entry of 30 - 300°C is possible. All the while the heating is switched on, a dot lights up in the bottom right of the display.

2.5.5 Time selection

Press LED lights. Entry in minutes and decimals, e.g. 5.5 corresponds to 5 minutes and 30 seconds. Max. entry 999 minutes.
Start cooking time: When the cooking compartment temperature has reached 10°C under the entered value. AQA = Automatic Quantity Adjustment.

2.5.6 Core temperature control

The KT sensor is a multipoint sensor. Insert the tip of the sensor in the middle of the produce. Select desired climate, oven temperature, core temperature and any additional functions. Start appliance.
- The timer is inoperative.
- If the sensor is not inserted in the produce or the sensor temperature is to high, an Error Code E48 appears. Then the appliance cannot start. Cool down the sensor and start again.
- If the temperature is increased again after reaching the set value, a temperature difference of at least +3°C is necessary.

2.5.7 Steam injection / Flue

Climate - hot air
By a brief press the flue is opened (indication 1) or closed (indication -).
The flap is closed as standard.
A longer press activates the steam injection. The injection time is indicated in seconds.

Press

Climate - Combi-Steam
The flue function is disabled.
LED flashes. The humidity can be selected precisely as a % from 0 - 100%.
Additional steam injection is possible.

Climate - Steam
Humidity is always 100% and cannot be influenced.
The flue is always closed and a steam injection is not possible.

2.5.8 Fan speed

Press LED flashes. Entry 2 = slow, Entry 3 = fast. This applies to all climates.
When gas unit, only entry 3 active.

2.5.9 Buzzer

Signals end of program, end of phase or error message.
Acknowledge by pressing the key or opening the door.
Buzzer duration can be set.
Buzzer can be programmed between two cooking phases, then it sounds intermittently.

2.5.10 Energy-saving key

Press

LED lights. Power is reduced by ½.
Can only be activated in programming mode.
When gas unit, this key is not active.

2.5.11 Information key

Press

For information, nominal/actual temperature and time display or as a decimal point key.

2.5.12 Clear key (delete)

With the Clear key, programs or individual cooking steps are deleted from the program and the memory. Error messages can be cleared off.

Deleting a cooking step:
Enter the program No. and the cooking step to be deleted and confirm with .

Press

Cooking step flashes. Confirm with key. Cooking step is deleted.
The following cooking steps move up.

Deleting a program:
Enter program number. LED flashes and confirm with .

Press

enter number of program to be deleted, confirm with .
Program is deleted.

then

2.5.13 Enter key (entry confirmation)

Press

to confirm changes to entries made during operation.
Is also used when programming.

2.5.14 Start/Stop key

Press

to start cooking. When pressed during operation the cooking is interrupted.
The last entered values are displayed.

2.5.15 Setting the time / date

Press

Switch on appliance, LEDs flash.
0 is displayed.
Enter hour and minutes without decimal point.

Press

Enter day, month, separated by a decimal point.

Press

0 is displayed. Enter year.

Press

Time is displayed.

2.5.16 Setting the start time preselection

Switch on appliance.

Press P — Enter desired program number and confirm with ↵.

Press ⏱ then ⏱ — Both LEDs flash. 0 is displayed.
Enter Start time and press Start key. The indications and the light are extinguished. The LED in the time preselection key lights.
The appliance starts automatically at the preselected time; the displays and the cooking compartment light are once more active.

Press i/. or ⏱ — The set data are displayed briefly.

Press ⏱ and ◇ — in order to exit the start time preselection mode.

2.6 Service Program

Operation by the cook. Normal startup by holding down the key combination „convection“ and “steam” and switching on .

Hold down the keys and , until in the display P F. I appears.
Switch through the main functions F1-F3 with the P-key.
Use the temperature key to switch through the U subfunctions.
F1 = Error table
F2 = Counter reading
F3 = Parameter settings

Exit the service program with the off key .

Error table (F1)

Error codes appear alternately with the date and time in the clock display.
If an error occurs, an acoustic signal also sounds.
A maximum of 50 errors can be accessed.
Pressing the “C” button deletes the error memory.

Error code	Cause of error	Reaction
E: 01	Only gas units No flame signal upper chamber	Reset with key “C” and restart.
E: 02	Only gas units No flame signal lower chamber	Reset with key “C” and restart.
E: 13	Error saving data in the cooking program memory	
E: 20	Connection error between memories	Switch off the appliance. Interrupt mains supply for one minute, request service.
E: 21	Computer in critical state	Operation stop; switch the device off and then on again
E: 22	Fan motor defective Safety temperature limiter triggered.	Operation stop, request service
E: 30	Cooking chamber sensor defective	Operation stop, request service
E: 32	Cooking chamber sensor defective; 2nd chamber	Operation stop, request service

E: 34	Safety temperature limiter; 2nd chamber	Perform reset, request service
E: 35	Safety temperature limiter; 1st chamber	Perform reset, request service
E: 36	Condensation sensor defective	You can continue work; request service
E: 37	Temp. problem electric plate > 65°C	Clean air filter
E: 38	Temp. problem electric plate > 70°C	Operation stop, request service
E: 40	Core temperature sensor interruption	Continue to work without core temperature sensor, request service
E: 42	Core temperature sensor 2 interruption	You can continue to work
E: 44	Core temperature sensor 3 interruption	You can continue to work
E: 46	Core temperature sensor 4 interruption	You can continue to work
E: 48	When starting the appliance, the core temperature is too high.	Cool down sensor or adjust value.
E: 51	No water pressure for Autoclean	Open faucets or increase pressure
E: 53	Fan motor does not rotate	Operation stop, request service
E: 56	Start cooking process without values	Enter correct values, restart

Counter readings (F2)

U1 Water consumption from valve Y1 in litres (for credit display of the softener)
U2 Temperature on the operation computer assembly
U3 Number of operation hours of the process computer [hr]
U4 Energy consumption [kWh]
U5
U6

Parameter settings (F3)

U1 Water credit for softener — Default value [0]
- 0 Function blocked
- 1-19999 Litre release of the water softener

U2 LCD contrast (10...45) — Default value [15]

U3 Maximum time for loudspeaker at end of process [1 – 60 minutes] — Default value [0]
Maximum alarm time for loudspeaker can be limited.
- 0 No limitation of alarm duration
- 1-60 Maximum time of the alarm

U4 Maximum time for loudspeaker at phase change [1 – 180 seconds] — Default value [10]
Maximum alarm time for loudspeaker can be limited.
- 0 no limitation of alarm duration
- 1-180 Maximum time of the alarm

U5 Language selection for HACCP and menu program display — Default value [0]
- 0 = German
- 1 = English
- 2 = Italian (HACCP printout in English)
- 3 = French
- 4 = Spanish (HACCP printout in English)

U6 Preheating time in minutes
- 0 No preheating
- 1...50 A new phase is initiated when 10°C warmer than the next phase temperature.

Is only active when copying, see point U7!

U7 Copying original programs or only the new names

Input 741 The original cooking programs are copied to the memory area relevant for the cook. The cook names are transferred based on the selected language (see F3 - U5). Only the present cooking program slots are overwritten which are actually present in the original cooking programs.

Input 147 The original cooking programs are copied to the memory area relevant for the cook. The cook names are transferred based on the selected language (see F3 - U5). Only the present cooking program names are overwritten which are actually present in the original cooking programs.

U8 SPS: Steam-Protecting-System
0 SPS inactivated
1 SPS activated

2.7 Fast re-cooling

Program No. 299 is intended for the fast re-cooling of the cooking compartment.
Setting e.g.: 99°C and 100% humidity
time 999 then start
The actual temperature can be read via the Info key.

2.8 HACCP log printer

Connect log printer to interface RS 232.

P and ⏻ Press simultaneously.

Hold down P key until figures (saved days) appear in the display "Prog. No.".
The corresponding date appears in the display "Time".

Pressing ↵; initiates a printout of the corresponding day.
Flashing number "Display fan" indicates that printing is taking place.
Printing can be interrupted with C.

Additional functions:
Enter numbers 1-9 to print-out a corresponding number of days.

Optionally print-out 1 from 28 possible dates (days).

Press 🕒 Enter (Time) and DDMM.

press ↵. The corresponding (where present) or the next later „date" is indicated in the display "Time".

2.9 Water credit indications for water softeners

The residual water credit is displayed if a water softener is connected.
The credit must be entered into the control by the service engineer.
Each time the appliance is switched on, a residual credit is shown as a % in the time display for 5 seconds. If this is less than 5% it is shown in a seconds cycle. If the credit is expired, the indication "h20" is shown in a seconds cycle.
After regeneration or replacement, the credit can be reset as follows:
Switch the control off and back on (LEDs flash).

Press 96 and C The credit is reset to 100% and the reset date is updated.
Interrogate the last credit reset in the mode operating mode selection (LEDs flash). Press the steam injection key.

3. Autoclean – Automatic self-cleaning

3.1 Installation

Please do observe carefully the detailed installation instructions.

Autoclean provides a fully automatic self-cleaning of the cooking chamber.
Once started, the program runs down and switches off automatically. As soon as the appliance is connected and once **Autoclean** is installed in accordance with the following instructions, the appliance is ready for cleaning.

Hints on operational safety

We prescribe to use the Salvis special **cleaner** and the **rinse-agent**.
These products have been produced and tested especially for this use.
All safety devices inside the unit have been designed to the use of these products in order to comply with the standard specifications of the drinking water supply.
Salvis AG bears no liability for any damages caused by the use of any other cleaning products (cleaner and rinse agent) than mentioned above.

Exchange of canisters respectively refilling of cleaner and rinse agent
Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

For safety reasons, the door must not be opened during an *Autoclean* cleaning program. Cleaner, rinse agent, hot water and steam may escape. If it is absolutely necessary to open the door, the Autoclean program must be stopped.

If the oven is not used for a longer period of time, rinse the whole Autoclean system thoroughly with lukewarm water to avoid cloggings caused by cleaner and rinse-agent remainders.
Remove screwing from the canisters and clean the tube ends and the filter in a warm water basin. Start Autoclean Program no. 295 and rinse the appliance until no more cleaner is remaining inside the tubes and the cabinet.

Connections

Refer to the dimensioned sketch for connections of cleaning and rinse agent.
This label on the unit marks the position of these connections.

Reiniger Cleaner Nettoyant ⬇	Klarspüler Rinse agent Rince-éclat ⬇

Use the supplied clamp straps to attach the hoses of the canisters to the prepared connections of the unit. Red for the cleaner and blue for the rinse-agent. Place the canisters so that they are easily accessible for replacement or refilling.

Connection of cleaner and rinse agent: Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

In case you need longer hoses than supplied, order them under Article No. 444056

Make sure to place the two canisters lower or at the same level as the Combi-Steamer.
Maximum vertical range from canister to connection = 1,50 m.
Maximum hose length = 10 m.

Remove the lids of the two canisters (cleaner and rinse agent) and screw the screw cap with hose to the respective canister. Red for the cleaner and blue for the rinse agent.

Exchange of canisters

⚠ **If not enough cleaner or rinse agent is left in the canisters, these must be refilled or exchanged. Make sure to connect correctly. Red to cleaner and blue to rinse-agent !**

Preparation for cleaning

Prior to starting a cleaning program make sure that there is sufficient cleaner and rinse agent in the respective canisters. **Visual control.** If not, the canisters must be exchanged or refilled. Make sure to use the correct connections, red to cleaner, blue to rinse agent.

Make sure that the cooking chamber is empty then.

Remove fat filter, drain filter, grids, trays and pans and clean those separately.
The empty trolley of floor models must be inside the Combi-Steamer.

3.2 Operating

⚠ Open the water valve before activating an Autoclean program, otherwise fault message - E51 appears and the program cannot start.
If the cooking compartment temperature is hotter than 80°C on starting a program, this is indicated by the flashing indication of "HOT". A cooling program now starts automatically.
The time for a cleaning program only starts running after reaching 80°C. TO SAVE TIME YOU ARE RECOMMENDED TO COOL THE COOKING COMPARTMENT WITH THE SPRAY.

Autoclean programs

5 different programs are available, according to the degree of soiling.

Program No. and text	Level of soiling of the cooking compartment	Run duration minutes*)	Program sequence
290 Clean - manually	Light soiling	ca. 20 min.	- 2-stage program - steaming 70°C, 10 min. - spraying with cleaning agent - steaming 70°C, 10 min.
291 Clean - flushing	Fast flushing with light soiling or for use between the cooking sequences in the course of the day	ca. 2 min.	Flushing out with water
292 Clean - quick	Light soiling from frequent preparation of vegetables and meats	ca. 45 min.	Softening, 1 x cleaning, flushing with clear rinse, drying
293 Clean - standard	Heavy soiling from frequent preparation of roasts and grills	ca. 76 min.	Softening, 2 x cleaning, flushing with clear rinse, drying
294 Clean - intensive	Very heavy soiling from repeated preparation of vegetables, roasts and/or grills	ca. 107 min.	Softening, 3 x cleaning, flushing with clear rinse, drying
295 Canister fill	With new installation or canister change	ca. 2 min.	

*) The duration of cleaning programs differs according to appliance size!

Start Autoclean program

Press LEDs flash.

Press cleaning key. Program number 290 appears.

Press 29 appears.
Program numbers 290, 291, 292, 293, 294 and 295 can be supplemented by selecting 0, 1, 2, 3, 4 and 5.

Press The type of cleaning is indicated in the text field. The program runs according to fixed cycles.

A cleaning program should not be interrupted. An interruption is possible providing a cleaning agent has not yet been injected.
If the appliance is switched off after the injection of cleaning agent or after a power supply failure, the message „ACL not completed“ is displayed in the text field after placing the machine back in operation. The program must then be run to its end.

Programs No. 291 - 295 are unchangeable and can only be selected via the cleaning key .

Attention: If, by mistake, a cleaning program is selected by means of the P-touch switch, the program cannot start. This is displayed with "ACL not allowed".

Program No. 290 can be adapted to requirements as follows:

Switch on appliance.

Press Enter No. 290 and confirm with .

Change data and confirm with and 2x .

On completion of the program there must be no trace of cleaning agent or clear rinse in the cooking compartment. Where necessary carry out further flushing with a hand spray.

Door

For safety reasons, the door must not be opened during the cleaning program.
Cleaner, rinse-agent, hot water and steam may escape.
In case the ACL processus is interrupted when the door is opened, "Run ACL wait" is displayed. After closing the door, the program proceeds.

The door is equipped with a safety lock. To open it, press the handle down twice.

Delay start programming

It is possible to start a cleaning program at any desired time, after working hours or over night. Start the program according to the instructions given in the operation manual, refer to paragraph 2.5.16. Delay start programming.

4. Cleaning and maintenance

4.1 Appliances without Autoclean !

Perfect and regular cleaning of the appliance is of utmost importance. Reheating old grease and/or food leftovers will impair taste and smell of fresh dishes considerably.
We recommend using only special Salvis cleaning agents, in this case MULTI CLEAN special.
This product was developed especially for use in Combi-Steamers, we tested and approved it.
If you use other products, the sealing and the interior of the cooking chamber may be damaged by corrosion. Please observe the manufacturer's operating instructions.

Cooking compartment cleaning with program No. 290

Select program number 290. The program runs in 2 phases.

1. Softening phase, steaming at 60°C for 10 minutes
   (hanging frame, trays and grids can be left in the appliance).
   The buzzer sounds intermittently when the time has expired.
   Open the door and spray with cleaning agent; leave for ca. 10 minutes to react.

Never spray cleaning agent into the cooking compartment when the temperature is higher than 60°C.

2. Cleaning phase, steaming at 60°C for 10 minutes
   After the buzzer sounds, open the door and flush out the cooking compartment thoroughly with a hand spray. Also clean the drain sieve.

Use the shower only for rinsing the interior but not for outer surfaces.
Do not spray water in a hot cooking chamber.

In case cleaning agent remains in the cooking chamber, this may cause corrosion problems. Dry the inside, and then leave the door open by a small gap, so that cooking chamber is well ventilated. Do not damage thermostat sensor when cleaning!

4.2 Extractable shower with automatic return

If the shower is extracted, it remains locked in different positions.
To roll back the hose, just extract it completely and let it return automatically.

Water runs only in locked position of the hose.

4.3 Caring for the door sealing

A door sealing is subject to wear.
Proper care of sealing prolongs service life.

- Grease and caustic cleaning agents attack and weaken the sealing material and thereby accelerate the rate of wear.
- Chicken and pork grease are very aggressive.

Please observe the following care instructions:

- Manually clean the sealing daily with a mild grease solvent.
- Use fresh water to remove any remaining cleaning agent.
- Leave the door open overnight to allow the door sealing to relax.
  The door should also be left open when the appliance is not in use.
- Inspect the sealing regularly for damage. Replace damaged sealing to prevent steam/air from escaping.
- The sealing of appliances with Autoclean cleaning systems must also be cleaned by hand. Grease and cleaner deposits often collect on the outer side of the sealing. If these are not removed, the sealing decomposes at those places.
- Use original Salvis cleaner when cleaning.

4.4 Cleaning of outer surfaces

Use fat/grease dissolving cleaning agents or special stainless steel cleaners.

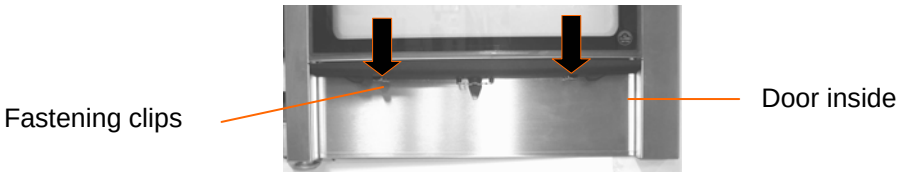
⚠ **Do not use water jet, high pressure sprayer or steam purifier on outer surfaces. Water jets may damage parts of the appliance or else get in contact with electric live parts. DANGER! Personal injury caused by an electric shock.**

4.5 Cleaning of door glasses

The door is made of two parts. The inner glass can be opened for cleaning. Clean only with a soft cloth. Never use scouring agents.

4.6 Cleaning of drip gutter and tray

Drip gutter at the appliance: Clean it regularly including the drain opening.
Drip tray on the door: Remove it to the front for regular cleaning by pressing the two clips underneath down and pull out the tray of the support. See illustration.



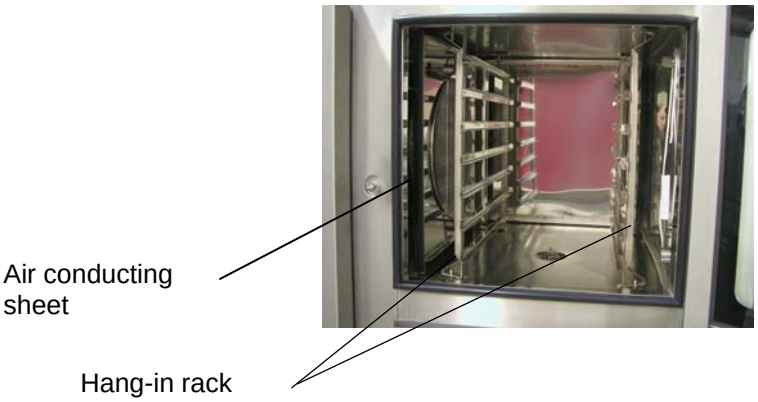
4.7 Cleaning the fat filter

Clean fat filter daily and separately to the cooking chamber cleaning. If the fat filter is very much dirty, clean it in a dish washer. We recommend to wok with two filters. Rinse filter thoroughly.

4.8 Cleaning the cooking chamber behind the air conducting sheet

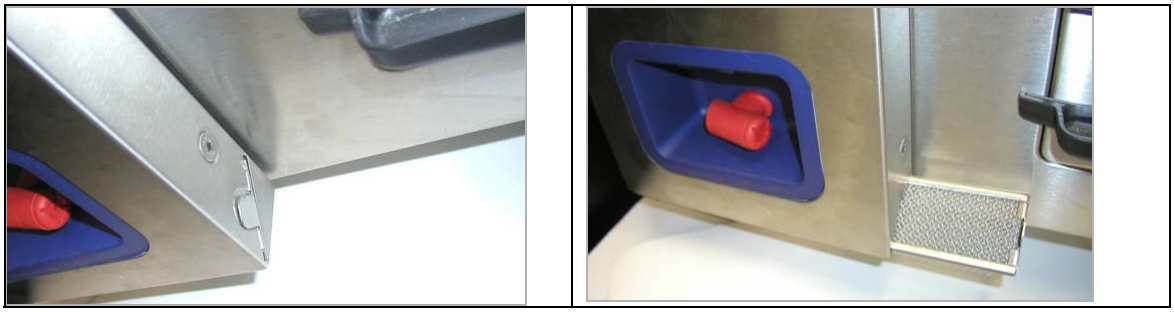
Clean weekly or according to contamination.
Switch off the appliance and allow cooling down.
Remove shelf-supports
Remove fixing screws of air conducting sheet.
Remove air conducting sheet.
Clean area, now accessible, thoroughly
After cleaning replace all parts removed in reverse order.

⚠ **It is not allowed to operate the oven without air conducting sheet !!**



4.9 Cleaning the air filter

⚠ This filter is under the control panel. It must be cleaned every two months.
Remove it and clean it in water tap or dish washer.



5. Trouble Shooting

If your appliance should not work properly, take the following list and try to help yourself.
If you do not succeed, switch off, disconnect from mains, close water tap.

Call the after-sales-service

Failure	Possible Cause	Remedy
ON/OFF touch does not light up, no interior lighting, the oven cannot be switched on	Mains switched off	Switch on
	Mains fuse has tripped	Switch on mains fuse
No heat performance or the fan is not running	Fuse blown	Eventually fault in the mains. Check, then replace fuse.
No steam generation	Water tap closed	Open water tap
Water in the cooking chamber does not run off	Drain clogged	Remove drain-sieve and clean it, flush the drain
Calcareous deposits on inner panels	Water too hard. Water-softener exhausted	Connect the oven to a water-softener. Regenerate water softener.
Formation of rust in the cooking chamber	Poor water quality	Filter the water, follow the installation instructions
	Wrong cleaning agent	Use the Salvis product
	Remains of cleaning agent in the cooking chamber	Wash the interior thoroughly and regularly.
	There are iron chips in the water supply system	Remove all parts of unalloyed steel
Steam escapes from door	Door sealing exhausted, not enough contact pressure to the oven	Readjust the door latch
	Door sealing defect.	Call the after-sales service
"Power down: 1126" is displayed	Voltage interruption longer than 30 sec. while cooking	Switch off/on. According to the time of interruption. Increase the cooking time.

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